

HBC DINNER MENU

starters + bites

- french onion soup** 9
- warm bread du jour**
whole 6 | half 4
balsamic + olive oil 🌿
- parmesan custard** 14
roasted eggplant + red
peppers, marinara sauce,
basil-macadamia pesto,
toasted rosemary bread 🍄
- grilled broccoli** 10
romesco, golden raisins,
cotija cheese, cashews 🌿
- brussels + mushrooms** 14
brussels sprouts, hāmākua
mushrooms, mustard-maple
glaze, macadamia nuts 🌿🌿🌿
- pacific oyster shooter** 12
uni garnish, house ponzu,
green onion, tobiko 🐟
- chilled edamame** 6
+ shrimp 13
sesame-garlic *or* kimchee 🌿🌿🌿
- pork belly lettuce cups** 9
crispy pork belly, scallions,
bulgogi sauce, sesame seeds,
creamy kimchee apple slaw 🌿🌿
- hawaiian ahi poke** 16
(choice of style: mild or spicy)
hawaiian chili oil, shoyu, onion,
purple sweet potato chips 🐟🌿🌿
- classic hand-cut fries** 7
truffle mayo, ketchup 🌿

salads

- beets me, pumpkin** 14
+ chicken 20 | **+ shrimp** 21
arugula, feta, salt-roasted beets, maple-roasted pumpkin,
red onion, pepitas, cashews, flax vinaigrette 🌿🌿🌿🍄
- crab cake** 18
mixed greens, grape tomatoes, wonton chips, heart of palm,
sweet chili mayo, honey-sesame vinaigrette
- blt gem salad** 14
little gem lettuce, bacon bits, crispy tabasco onions, radish,
grape tomatoes, fried egg, chives, bleu cheese dressing
- tataki** 22
mixed greens, grape tomatoes, cucumber, heart of palm,
shichimi tōgarashi, seared ahi, radish microgreens,
creamy ponzu sauce, yuzu-wasabi dressing

Please notify your server of any dietary restrictions so that we can accommodate your needs.



can be prepared vegetarian



can be prepared vegan



can be prepared gluten free



consuming raw or undercooked foods
may increase risk of foodborne illness

nigiri + sashimi

hamachi 12
yellowtail 🐟🍣🍣

tamago 7
egg 🍳

tobiko 7
flying fish roe 🐟🍣🍣

shake 8
salmon 🐟🍣🍣

ebi 8
shrimp 🍣🍣

masago 6
smelt roe 🐟🍣🍣

maguro 10
ahi 🐟🍣🍣

unagi 12
freshwater eel

ikura 8
salmon roe 🐟🍣🍣

uni 18
sea urchin 🐟🍣🍣

hotategai 8
shredded scallops

specialty sushi rolls

rainbow 17
crab, cucumber, avocado, ahi, smoked salmon 🐟🍣🍣

tempura lobster 18
tempura-fried lobster tail, sea asparagus, tobiko, yuzu mayo

warabi 14
fiddle fern, cucumber, avocado, crispy quinoa, teriyaki aioli 🍣🍣🌿

crispy pork belly 15
pork belly, cucumber, spicy mayo, pickled daikon + carrots, jalapeño, crushed peanuts, cilantro microgreens

torched hamachi 16
hamachi, sugar snap peas, blistered shishito peppers, shichimi tōgarashi, chili oil, house ponzu, microgreens 🐟

makai 14
unagi, tempura crisps, avocado, teriyaki aioli

spicy yuzu salmon 15
salmon, jalapeño, masago, sesame seeds, spicy yuzu mayo, radish microgreens, green onions 🐟🍣🍣

add spicy tuna to any roll +5

classic sushi rolls

tekka maki 6
ahi 🐟

spicy tuna 10
ahi, spicy mayo, tobiko, cucumber 🐟

shinko maki 5
pickled daikon 🌿

california 13
crab, cucumber, masago

kappa maki 5
cucumber 🌿

chirashizushi

'aina 🍣🍣🌿 22

+ spicy tuna 🐟 27
vegetable poke, macadamia nuts, nori, sushi rice

traditional 34
sashimi + poke, tamago, masago, ocean salad, nori, sushi rice 🐟🍣🍣

sides

- mixed greens salad 🌿🌿🌿 8
crab cakes (2) 10
potato salad 5
crispy old bay potatoes + creamy chipotle 🌿🌿 6
sautéed green beans + onions 🌿🌿 6
blistered shishitos + cotija + cilantro-lime dressing 🌿🌿 6
sautéed mushrooms + kale + farro 🌿🌿🌿 7
gochujang rice 🌿🌿 4
jicama-liliko'i slaw 🌿🌿🌿 4
sweet heat pickles 🌿🌿🌿 4

mains

- grilled angus ribeye 38
10 oz ribeye, chimichurri butter, crispy old bay potatoes, creamy chipotle, sautéed onion + green beans, pickled fresno peppers 🌿🌿
- pastrami-cured pork chop 29
12 oz bone-in chop, farro, shishito pepper, kale + onion, pickled mustard seeds, pickled beets, chives
- hāmākua mushroom pot pie 16
+ chicken 17
yellow curry vegetable filling, pastry crust, side salad 🍴
- duck duck demi 30
roasted duck breast + confit leg, carrot-ginger purée, pickled fresno peppers, sautéed sugar peas, grand marnier-orange duck demi-glace 🌿🌿
- hbc fried chicken thighs 24
gochujang rice, sautéed sesame bok choy, honey korean sauce, pickled purple cabbage, sesame seeds, chives
- maui rum bbq ribs
full 29 | half 23
ancho chile rub, cheesy jalapeño biscuit, liliko'i slaw
- house garlic spätzle 22
arrabbiata sauce, castelvetrano olives, fried capers, parsley, mushrooms, zucchini, parmigiano-reggiano, garlic bread 🍴
- 1/2 pound bleu bay burger 18
gorgonzola, brioche bun, hand-cut fries
- taro-quinoa veggie burger 16
carrots, beets, cucumber, mixed greens, basil mayo, brioche bun, hand-cut fries 🌿

keiki

for 12 & under only, mahalo

cheesy pasta 9

chuggin' nuggets 9

fried chicken, sautéed green beans, "awesome sauce,"
choice of hand-cut fries, potato salad, or jicama slaw

keiki fresh catch 12

fried fish, sautéed green beans, lemon tartar sauce,
choice of hand-cut fries, potato salad, or jicama slaw

side green beans 6

desserts

cast-iron cookie 10

vanilla bourbon + dark chocolate chip cookie,
macadamia nut ice cream, toasted macadamia nuts 🌍

molten chocolate lava cake 10

crème anglaise, berry coulis, kona coffee ice cream 🌍

seasonal fruit cobbler 10

streusel topping, tahitian vanilla ice cream 🌿🌿🌿

island style tiramisu 9

ka'ū coffee + old lahaina dark rum lady fingers, hawaiian vanilla
bean mascarpone + pastry cream + whipped cream, cocoa 🌍

a hui hou 10

woodford reserve bourbon, kahlúa coffee liqueur,
godiva chocolate liqueur, tahitian vanilla ice cream 🌍

hilo homemade ice cream or sorbet 5

keiki sundae 6

vanilla ice cream, chocolate sauce, whipped cream 🌿🌿🌍

To the Hawai'i producers who grow, raise, and catch
our fresh island ingredients and to our community for
your continued support – mahalo nui loa.

